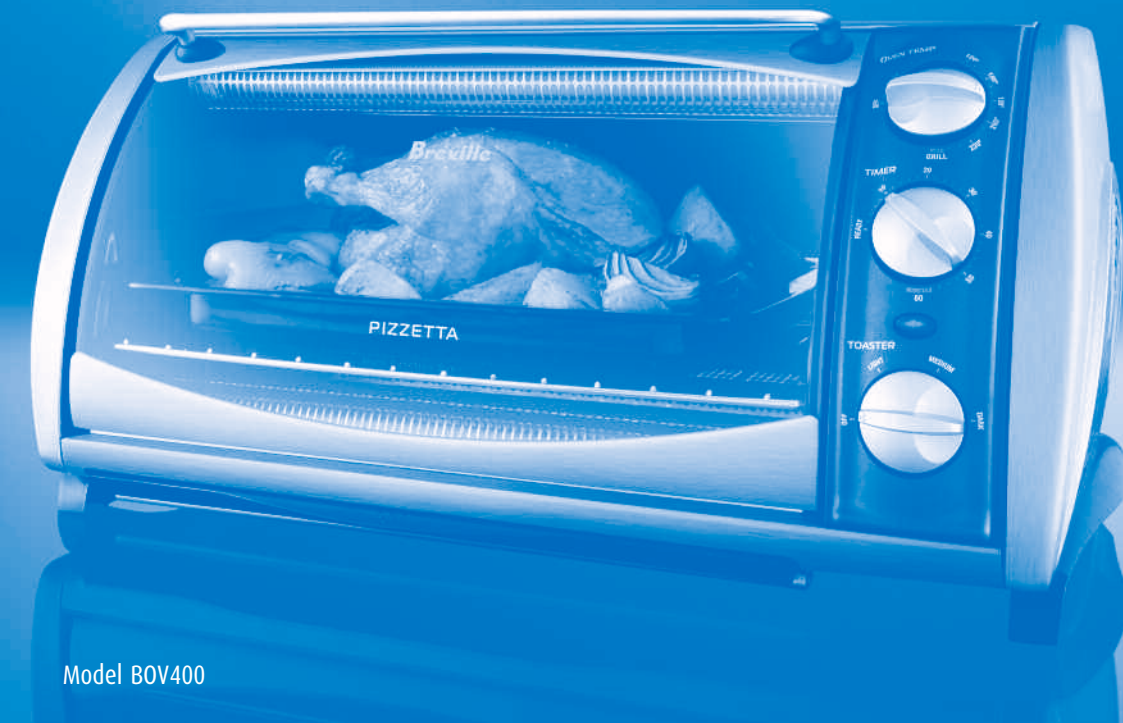
Breville

Pizzetta Oven

With multi-functional operation

Instructions for use

Includes recipes



Model BOV400

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Congratulations

on the purchase of your new Breville Pizzetta Oven

Breville recommends safety first

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

Important safeguards for your Breville Pizzetta Oven

- Carefully read all instructions before operating and save for future reference.
- Remove any packaging material and promotional stickers before using the Breville Pizzetta Oven for the first time.
- Do not place the Breville Pizzetta Oven near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, etc.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven. Position the appliance at a minimum distance of 20cm away from walls and curtains. This will help prevent the possibility of wall discolouration due to radiated heat.
- Always ensure the Breville Pizzetta Oven is properly assembled before use. Follow the instructions provided in this book.
- It is recommended to use only the accessories supplied with the Breville Pizzetta Oven.
- Do not leave the Breville Pizzetta Oven unattended when in use.
- The door and outer surface of the oven may be very hot when the oven is operating at high temperatures.
- Always operate the Breville Pizzetta Oven on a stable, heat-resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Do not place anything on top of the Breville Pizzetta Oven.
- Do not cover any part of the Breville Pizzetta Oven with metal foil. This will cause overheating of the oven.
- Do not use see-through glass containers or lids in the Breville Pizzetta Oven. Oven-proof ware such as Pyrex or Corning Ware without the lids may be used.
- Do not cover foods with foil or use oven bags.
- Do not touch hot surfaces. Allow the Breville Pizzetta Oven to cool down before cleaning any parts.
- Always use oven mitts when handling the Breville Pizzetta Oven Accessories and other utensils when hot. Always use baking pan handle to remove hot baking pan and grill tray.
- Always use extreme caution when removing baking pan, grill tray or disposing of hot grease.
- Do not place hands inside the Breville Pizzetta Oven during operation.
- Do not leave the door standing open for extended periods of time.
- Do not insert oversized foods or utensils into the oven.
- Do not clean interior with metal scouring pads. Pieces can break off the pad and touch electrical parts.
- Do not store any materials other than the supplied accessories in this appliance when not in use.
- Ensure that the Breville Pizzetta Oven is switched off at the controls, switched off at the power outlet and then unplugged from the power outlet when not in use and before disassembling, cleaning or storage.
- Keep the inside and outside of the appliance clean. Follow the cleaning instructions provided in this book.

Important safeguards for all electrical appliances

- Fully unwind the cord before use.
- To protect against electric shock, do not immerse cord, plug or appliance in water or any other liquid.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the Breville Pizzetta Oven if power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance, other than cleaning, should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use outdoors. Do not use in moving vehicles or boats.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

Know your Breville Pizzetta Oven

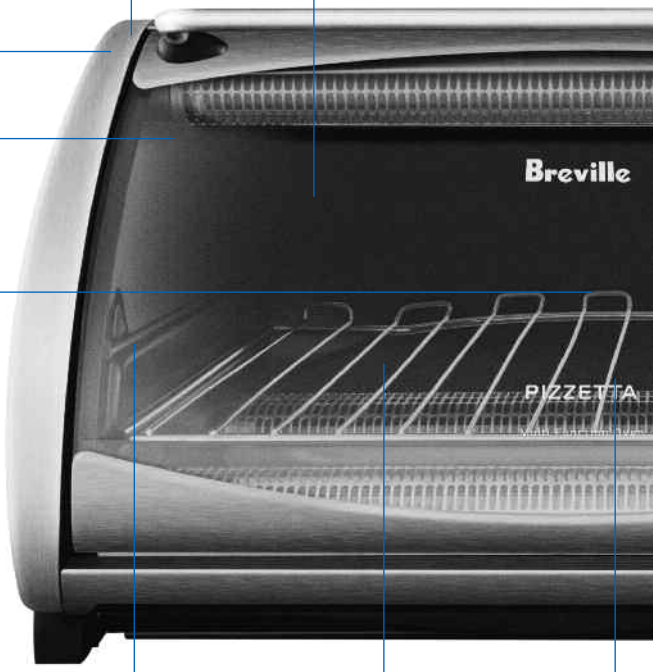
Easy clean non-stick coating

Multi function operation

- grill, bake, roast and toast

Stylish stainless steel housing

Large 18 litre capacity



Specially designed rounded back

fits a 12 inch pizza

Pizzetta Oven accessories

Curved Shelf Rack:

Use with the baking, grilling and toasting functions. The curved shelf rack allows the food to be placed higher or lower in the pizza oven using either of the two shelf positions. Ensure the metal tabs at the rear of the curved shelf rack are facing upwards when inserting a pizza tray

Baking Pan Handle (not shown):

Use to remove baking pan from oven. Use oven mitts with the baking pan handle if the oven is hot.

Baking Pan (not shown):

Use for baking, roasting, grilling, heating or defrosting foods.

Grill Tray (not shown):

Insert into the grill tray into the baking pan when grilling, roasting or defrosting to collect pan drippings.

2 rack positions

Large viewing window

1500 watts of power

Temperature control dial

Turn clockwise to select:
Off, Baking Temperature 0-20°C or Grill.
A setting on the Oven Temperature Control must be selected for the appliance to operate

60 minute timer with auto shut-off

Turn clockwise to select:
Timer Setting (Ready) 0-60 minutes
Turn anti-clockwise to select: Stay On

Power 'on' light

A setting on either the Oven Temperature Control or the Toast Control must be selected for the Power 'ON' Light to illuminate and the appliance to operate. Power light will turn off when timer is finished.

Toast control

Turn clockwise to select:
Toast Function - Light to Dark Colour, The Toaster Control must be selected for the Toast Function to operate.
The Oven Temperature Control must be switched to 'Off' for the toast function to operate

Slide-out crumb tray

for safe and easy removal of crumbs.
Use when the oven is in operation.
Slide out for easy cleaning after each use

Operating your Breville Pizzetta Oven

Before using the Pizzetta Oven for the first time

1. Read all instructions included in this handbook.
2. Remove any packaging material or promotional stickers before use.
3. Ensure the Pizzetta Oven is switched off and unplugged at the power outlet.
4. Remove the Pizzetta Oven Crumb Tray and Accessories and wash them in hot soapy water, rinse and dry thoroughly.
5. Insert the power plug into the power outlet and switch on.
6. To eliminate any residue it is recommended that you pre-heat the oven for 15 minutes (with the door open) before first use. Turn the Oven temperature control dial to 220ºC and turn the timer control dial to 15 minutes. Once the 15 minute cycle is complete, turn the oven off and allow to cool.
7. Insert the accessories.
8. The Breville Pizzetta Oven is now ready to use.

Hints and tips

- For easier cleaning, ensure the crumb tray is in position.
- Minimise cleanup by using the grill tray inserted into the baking pan to catch spills when baking or grilling.
- Condensation may build up on the inside of the glass door. This is normal and should evaporate.

'Baking' function

The 'Baking' function can be used to bake and roast a wide variety of foods including pizzetta.

Both top and bottom elements will operate during this function.

Using the 'Baking' function

1. Insert the power plug into a 230/240 volt power outlet. Switch on at the power outlet.
2. Turn the 'Oven Temperature Control' to required temperature between 0-20ºC.
3. Turn the timer control clockwise to the required time or to the 'Stay On' setting.
4. When the cooking is complete a bell will sound if a required time has been selected. If the 'Stay On' setting has been selected, the oven will stay on until the 'Timer Control' has been turned to 'Ready'.
5. Turn the 'Oven Temperature Control' to 'Off'.
6. To bake or roast more food, repeat the above steps 1-3.

Note

When using the 'Timer Control' within the 0-15 minute setting, more accurate timer control can be achieved by first turning the timer past the 15 minute setting then back to the required setting.

After the 'Oven Temperature Control' has been selected, the temperature can be changed at any time during operation.

Turn the 'Oven Temperature Control' to 'Off' and/or the 'Timer Control' to 'Ready' at any time to stop the operation.

Tips on how to use your Breville Pizzetta Oven

Hints for baking

- The 'Baking' function can be used for baking and roasting a wide variety of foods. Insert the grill rack into the baking pan to catch spills and minimise cleanup.

Hints for defrosting

- The 'Baking' function can be used to defrost foods.
- Special care should be taken with perishable protein foods such as meat, poultry and fish. It is recommended to defrost small, flat portions of these foods.
- To defrost follow the steps above for the 'Baking' function and turn the 'Oven Temperature Control' to 75°C.
- Do not defrost foods for longer than 1 hour.
- Remove food from packaging before placing into oven to defrost.
- Do not cover food. Brush lightly with oil to prevent the food drying out.
- Ensure the food is completely defrosted before baking.
- After defrosting remove the food from the oven while preheating.

Hints for keep warm

- The 'Baking' function can be used to keep foods warm after baking or grilling.
- To keep foods warm follow the steps above for the 'Baking' function, select the required time and turn the 'Oven Temperature Control' to 125°C.
- Do not keep foods warm for longer than 1 hour especially when using perishable foods such as meat, poultry and fish.

'Toast' function

The 'Toast' function can be used to toast a variety of breads.

It can also be used for browning, crisping or melting the top of foods.

Both top and bottom elements will operate during this function.

Using the 'Toast' function

1. Insert the power plug into a 230/240 volt power outlet. Switch on at the power outlet.
2. Ensure the 'Oven Temperature Control' is in the 'Off' position.
3. Turn the 'Toast' Control to the desired setting between light and dark.
4. When the toast function is finished a bell will sound and the Power On Light will go out.
5. Turn the 'Toaster' Control to 'Off'.
6. To toast more slices of bread, repeat the above steps 1-4.

Note

The door can be either closed or open for the 'Toast' function to operate.

After the 'Toaster' function has been selected the toasting selection can be changed at any time during operation.

Turn the 'Toaster' function to 'Off' at any time to stop the operation.

Toasting times

Light	3 minutes
Medium	6 minutes
Dark	8 minutes

Toasting times are approximate and may vary especially if the oven is already heated.

Hints for toasting

Place the bread on curved shelf rack to ensure both sides of the bread are browned.

Four average slices of bread can be toasted at the one time.

Second and additional bread toasting may require less time as the oven is already heated.

Frozen bread, heavy bread, bagels, crumpets and english muffins may require a darker colour setting.

Hints for top browning, crisping and melting

The 'Toaster' function can be used when the bottom of the food requires browning or warming and the top of the food requires crisping, melting, etc.

Ensure food does not drip or fall down onto bottom elements.

Top browning is ideal for toasting the top half of cut bagels, english muffins or buns.

Crisping is ideal for putting the finishing touches to desserts, casseroles, etc.

Melting is ideal for cheese-topped sandwiches, filled potatoes, individual pizzas.

'Grill' function

The 'Grill' function can be used to grill a wide variety of foods.

The top element only will operate during the 'Grill' function.

Using the 'Grill' function

1. Insert the power plug into a 230/240 volt power outlet. Switch on at the power outlet.
2. Turn the 'Oven Temperature Control' to 'Grill'.
3. Turn the 'Timer' control to the required time or to the 'Stay On' setting.
4. When the 'Grill' function is finished a bell will sound if a required time has been selected. If the 'Stay On' setting has been selected, the oven will stay on until the 'Timer' control has been turned to 'Ready'.
5. Turn the 'Oven Temperature Control' to 'Off'.
6. To grill more food, repeat the above steps 1-3.

Note

The door can be closed or open during the 'Grill' function operation.

Turn the 'Oven Temperature Control' to 'Off' and/or the 'Timer' control to 'Ready' at any time to stop the operation.

After the 'Oven Temperature Control' and the 'Timer' Control has been selected for the 'Grill' function, the time can be changed at any time during operation.

Hints on grilling

The 'Grill' function can be used to grill small cuts of meat, poultry, fish, sausages, bacon, tomato, etc. Insert the grill rack into the baking pan to collect pan drippings and minimise clean up.

When using the 'Timer' control within the 0-15 minute setting, more accurate timer control can be achieved by first turning the timer past the 15 minute setting then back to the required setting.

Note

Bake, Roast and Grill Charts

Bake and roast chart

For best results, it is recommended to limit weight of roast meats and poultry to be cooked to 1.5kg.

*Roasting Times are for Medium. Subtract 10 minutes for Rare and add 10 minutes for Well-done.

Type / cut	Preheat temperature	Cooking temperature	Roasting time per 500g
Beef Scotch Fillet, Round or Rib Roast	200°C	180°C	30 minutes*
Pork Loin – bone in/out	200°C	180°C	40 minutes
Lamb Leg - bone in/out	200°C	180°C	30 minutes
Chicken Whole	200°C	180°C	30 minutes
Pizza Whole 30cm	200°C	200°C	20 minutes

Grill chart

Trim excess fat from meat and dry any moisture that may be on the food.

Fish fillets are delicate and should be grilled directly in the Baking Pan that has been lightly greased or place a piece of baking paper under the fish to stop it sticking.

Type / cut	Weight / thickness	Grilling time
Beef		
Sirloin	2cm	10-15 minutes
Hamburger	2cm	10-15 minutes
Pork		
Chops	2.5cm	15-20 minutes
Ribs	1 rack (500g)	25-30 minutes
Bacon	3 rashers	5-10 minutes
Lamb		
Neck chops	4 pieces	10-15 minutes
Cutlets	8 pieces	10-15 minutes
Sausages		
Thin	8 pieces	10-15 minutes
Thick	6 pieces	15-20 minutes
Chicken		
Breast or Thigh	250g	20-30 minutes
Fish		
Fillets	200g	10-15 minutes
Small whole	350g	15-20 minutes

Care and cleaning

Cleaning your Breville Pizzetta Oven

Before cleaning the Breville Pizzetta Oven, switch off the appliance at the controls. Switch off at the power outlet and then unplug from the power outlet and allow the appliance and accessories to cool completely. Remove all accessories before cleaning.

To clean the outer body, door and crumb tray:

Wipe clean with a soft damp cloth after each use. A non-abrasive liquid cleanser may be used to avoid build-up of stains. To clean the glass in the door, use a glass cleaner or mild detergent and a damp cloth or soft plastic scouring pad. Do not use an abrasive cleaner or pad as these might scratch the surface.

To clean the baking chamber:

After baking, grilling and toasting, wipe baking chamber with a soft, non-abrasive, damp cloth or soft plastic scouring pad to avoid residue build-up after each use. The baking chamber should be clean and dry before use.

Cleaning your Breville Pizzetta Oven accessories

To clean the Baking Pan, Grill Tray, Curved Shelf Rack, and Baking Pan Handle:

Wash in hot soapy water with a soft cloth or soft plastic scouring pad, rinse and dry thoroughly. Avoid washing accessories in the dishwasher.

Hints and tips

- For easier cleaning ensure the crumb tray is in position during operation.
- Minimise cleanup by using the grill rack inserted into the baking pan to catch spills when baking or grilling.
- Condensation may build up on the inside of the glass door. This is normal and should evaporate.

Storage

When storing the Pizzetta Oven, switch off at the controls, switch off at the power outlet and then remove the power supply plug from the power outlet. Ensure the appliance is completely cool, clean and dry. Insert the accessories into the Pizzetta Oven. Ensure the door is closed and do not place heavy objects on top. Store the appliance upright on its support legs.

Breville Customer Service Centre

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Model BOV400 Issue 1/05

Breville

Recipes

Delicious recipes
Includes instructions for use

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Recipes

Basic pizza dough

3 cups (450g) bread flour
1 teaspoon salt
2 teaspoons Tandaco yeast
2 tablespoons olive oil
1 cup (250ml) water

1. Place flour, salt and yeast into a mixing bowl.
2. Add oil then the water to the dry ingredients. Mix for 1 minute until a dough ball starts to form.
3. Turn the dough out onto a lightly floured surface and knead by hand until the dough is soft and pliable. Do not over knead.
4. Place the dough ball into a large bowl, loosely cover with plastic wrap and leave to stand in a warm area for 20 minutes or doubled in size.
5. Remove the risen dough from the bowl and knead again on a lightly floured surface.
6. Divide the dough in half. Roll each half into a 30cm circle.
7. Place onto lightly greased 30cm round pizza trays.
8. Top with your favourite topping.
9. Bake in preheated Pizza Oven at 200ºC for 20-30 minutes or until base is cooked and topping heat through.

Tip! When rolling dough out to fit round pizza trays or rolling dough to fit a 30cm circle, make dough slightly larger, about another 5 cm wider. Freeze some tasty cheese sticks and place them in a circle about 4 cm from edge. Roll the edge of the dough over the cheese sticks and pinch the dough under the cheese to seal. Spread pizza base with spoon preferred sauce and sprinkle evenly with your favourite toppings.

Suggested Toppings:

- Tomato sauce, grated parmesan cheese, sliced mozzarella cheese, sliced salami, chopped ham, cooked beef mince, sliced mushroom and sliced capsicum.
- Tomato sauce, sliced mozzarella and basil leaves.
- Tomato sauce, sliced prosciutto sliced mozzarella and rocket leaves.
- Tomato sauce, chopped pineapple and ham, grated tasty and mozzarella cheese.
- Tomato sauce, shredded ham, crumbled feta cheese, grated tasty and Parmesan cheese.
- Pesto sauce, sliced cooked chicken, grated mozzarella and baby spinach.
- Satay sauce, snow peas, sliced cooked chicken, sour cream and fresh chilli.
- Tomato sauce, prawns, scallops, chopped octopus, chopped chives, grated tasty and mozzarella cheese.
- Hummos, sliced char-grilled capsicum, eggplant, artichoke, mushrooms, olives, olive oil, beetroot dip and fresh baby spinach.

Focaccia

Focaccia
3 cups (450g) bread flour
1 teaspoon salt
2 teaspoons sugar
2 teaspoons tandaco yeast
2 tablespoons olive oil
1 cup (250ml) water
Topping:
2 tablespoons olive oil
1 tablespoons rock salt
2 tablespoons black olives, sliced

1. Place flour, salt, sugar and yeast into a mixing bowl.
2. Slowly add the oil then the water to the dry ingredients. Mix for 1 minute until dough starts to form.
3. Turn the dough out onto a lightly floured surface and knead by hand until the dough is soft and pliable.
4. Place the dough ball into a large bowl, loosely cover with plastic wrap and allow to stand in a warm area for 20 minutes or until doubled in size.
5. Remove the risen dough from the bowl and knead again on a lightly floured surface.
6. Press the dough into a lightly greased 20cm x 30cm lamington pan. Ensure lamington pan is a suitable type and size to use in the Pizza Oven.
7. Cover loosely with lightly greased plastic wrap and leave to stand in a warm area for 20-30 minutes or until doubled in size.
8. Remove plastic wrap, brush dough with olive oil and sprinkle with rock salt and olives.
9. Bake in preheated Pizza Oven at 200ºC for 30-35 minutes or until cooked and golden brown.
10. Remove from pan and cool on wire rack.

Alternative Topping Suggestion:

Brush prepared dough with olive oil, omit rock salt and olives, and top with dried or fresh herbs such as rosemary or oregano.

Roast pork

MAKES 4-6 SERVES

2 tablespoons marsala or red wine
2 tablespoons olive oil
Freshly ground black pepper
1 - 1.5kg Pork Scotch Roast
Gravy Sauce:
2 tablespoons plain flour
2 cups beef or vegetable stock
2 tablespoons marsala or red wine
Salt and pepper, to taste

1. Combine the wine, oil and pepper and pour over the pork. Cover and refrigerate several hours or overnight.
2. Preheat the oven at 200ºC for 10 minutes.
3. Drain the marinade from the pork and reserve. Place beef into the lightly greased roasting pan. Brush with reserved marinade.
3. Bake at 180ºC for $1\frac{1}{4}$ hours for medium or $1\frac{3}{4}$ hours for well-done.
4. Reserve the pan juices in the pan and remove pork. Cover pork loosely with foil and allow to rest for 15 minutes before carving.
5. In a saucepan, blend 2 tablespoons of the reserved pan juices and the flour into a smooth paste. Cook for 1 minute. Stir in the stock and wine.
6. Cook over medium heat until the sauce boils and thickens. Season with salt and pepper, if desired.

Serve sliced Roast Pork with the Gravy Sauce.

Roast chicken

MAKES 4-6 SERVES

1 medium onion, peeled
1/2 bunch thyme
1.5kg chicken, washed
1 tablespoon oil
Salt and pepper, to taste

1. Preheat the oven at 200ºC for 10 minutes.
2. Insert onion and thyme into chicken cavity. Truss the chicken with wetted kitchen string. Brush with oil and season with salt and pepper if desired.
3. Bake at 180ºC for 1 1/2 - 1 3/4 hours or until cooked when tested.
4. Remove the chicken, cover with foil and allow to rest for 15 minutes before carving. Serve with Potato and Onion Gratin and steamed vegetables.

Roast leg of lamb

MAKES 4-6 SERVES

1.2kg leg of lamb, trimmed
3 garlic cloves, peeled, thinly sliced
2 sprigs rosemary
2 sprigs thyme
2 tablespoons olive oil
Salt & freshly ground black pepper, to taste
Fresh Mint Sauce:
1/4 cup caster sugar
3/4 cup fresh mint leaves, chopped
1 cup malt vinegar

1. Preheat the oven at 200ºC for 10 minutes.
2. Make small slits in the surface of the lamb and insert the garlic, rosemary and thyme. Place into the lightly greased baking pan. Brush the lamb with olive oil and season with salt and pepper.
3. Bake at 180ºC for 1 1/4 hours for medium or 1 3/4 hours for well-done. Baste occasionally with pan juices.
4. Remove the lamb, cover loosely with foil and allow to rest for 15 minutes before carving.
5. For the Fresh Mint Sauce, combine sugar, mint leaves and vinegar in a screw top jar. Shake well to combine. Allow to stand for 20 minutes.

Serve with Fresh Mint Sauce and roasted vegetables.

Individual beef wellington

MAKES 4 SERVES

4 x 250g fillet steaks, trimmed
2 sheets puff pastry, thawed
Freshly ground black pepper
150g mushroom pate
¼ cup chopped fresh parsley
1 x 60g egg, lightly beaten
Olive oil, for greasing

1. Preheat the oven at 200°C for 10 minutes.
2. Cut the pastry sheets in half. Place a steak into the centre of each halved pastry sheet.
3. Sprinkle steaks with pepper and spread the pate evenly over the top. Press parsley onto the pate.
4. Fold the pastry over the steak to make a neat parcel. Trim any excess pastry. Brush the pastry edges with beaten egg and press to seal. Use pastry trimmings for decorative shapes. Brush the pastry lightly with beaten egg and top with pastry shapes. Repeat with remaining steaks. Place the Beef Wellingtons into the lightly greased baking pan.
5. Bake at 180°C for 40 minutes for medium-cooked steak results.
6. Allow Beef Wellingtons to rest for 5-10 minutes.

Serve hot with roast vegetables and steamed beans.

Note

If well-done cooked steak results are required: After preheating, use the 'Grill' function for 10 minutes. Brush steaks with oil and place into oven. Grill 5 minutes to sear, turn steaks, grill 5 minutes to sear other side. Remove steaks and cool before placing onto pastry sheets.

Minted racks of lamb

MAKES 2-4 SERVES

2 racks x 4 lamb cutlets, trimmed
Salt & freshly ground black pepper
1 tablespoon olive oil
¼ cup prepared mint sauce
2 tablespoons red wine

1. Season the lamb with salt and pepper. Combine the olive oil, mint sauce and wine and drizzle over the lamb. Cover and refrigerate for several hours or overnight.
2. Preheat the oven at 200°C for 5 minutes.
3. Drain lamb and reserve marinade. Mask the lamb rack bones with foil to avoid overbrowning. Lay the lamb racks in the baking pan. Brush with reserved marinade.
4. Bake at 180°C to roast for 25-35 minutes or until cooked as desired.
5. Remove the lamb, cover loosely with foil and allow to stand for 5-10 minutes before serving or carving if desired.

Serve hot with roasted baby potatoes and steamed vegetables.

Crumbed veal cutlets

MAKES 4-6 SERVES

1kg or 12 veal cutlets, trimmed
Salt & freshly ground black pepper
⅓ cup plain flour
3 x 60g eggs, lightly beaten
2 cups cornflake crumbs
2 tablespoons oil

1. Season cutlets with salt and pepper. Dip cutlets into flour, then into the beaten eggs and then into the crumbs. Press the crumbs on firmly to form a thick coating. Place cutlets in a single layer onto a tray, cover and refrigerate for 20 minutes.
2. Select the 'Grill' function and preheat the oven for 5 minutes.
3. Brush baking pan with 1 tablespoon oil and arrange 6 cutlets in pan for even cooking.
4. Grill cutlets for 10 minutes or until golden brown. Turn cutlets over and grill for another 5-10 minutes or until cooked to desired doneness.
5. Repeat with remaining oil and cutlets. Drain cutlets on paper towel.

Serve immediately with mashed potatoes and minted green peas.

Beef or pork satay

MAKES 2-4 SERVES

500g rump steak or pork fillets, trimmed, cut into strips
2 tablespoons honey
½ cup teriyaki sauce
½ cup sweet chilli sauce
2 tablespoons lemon juice
Satay sauce:
½ cup crunchy peanut butter
1 teaspoon curry paste
½ cup coconut cream
1 tablespoon sweet chilli sauce
2 teaspoons soy sauce
1 tablespoon lime juice
½ cup chicken stock

1. Soak 8 bamboo skewers in cold water for 15 minutes. Drain.
2. Thread beef strips onto the skewers. Place beef skewers into a shallow dish in a single layer.
3. Combine the honey, teriyaki sauce, sweet chilli sauce and lemon juice and pour over the beef. Cover and refrigerate for several hours or overnight. Turn skewers occasionally to coat beef with marinade.
4. Select the 'Grill' function and preheat the oven for 5 minutes.
5. Drain the marinade from the beef and reserve. Place half of the beef skewers onto the grill tray inserted into the baking pan. Brush with reserved marinade.
6. Grill the beef skewers for 5 minutes. Turn the skewers over, brush with marinade and grill for another 5-10 minutes or until cooked to desired doneness. Remove beef skewers and keep warm.
7. Repeat with remaining skewers.
8. Combine the Satay Sauce ingredients in a saucepan. Cook over a medium heat until sauce comes to the boil and thickens.
9. Pour Satay Sauce over beef or pork skewers served on steamed basmati rice.

Chicken drumsticks

MAKES 4 SERVES

1.5kg chicken drumsticks, trimmed
2 garlic cloves, crushed
1/2 cup sweet chilli sauce
3/4 cup teriyaki sauce
1 tablespoon freshly grated ginger
1/2 cup green ginger wine or
1/4 cup honey

1. Place the drumsticks into a large bowl. Combine the remaining ingredients in a bowl and pour over the drumsticks to marinate. Cover and refrigerate for several hours or overnight. Turn drumsticks occasionally to coat with marinade.
2. Preheat the oven to 200ºC for 10 minutes.
3. Drain the marinade from the drumsticks and reserve. Place the drumsticks onto the baking pan. Brush with reserved marinade.
4. Bake at 180ºC for 20-30 minutes or until cooked and golden brown. Brush with reserved marinade during cooking.

Serve hot or cold.

Aussie meatloaf

MAKES 4-6 SERVES

Vegetable oil, for greasing
1kg lean beef mince
1 cup dried breadcrumbs
1 Spanish onion, peeled and finely chopped
2 x 60g eggs, lightly beaten
3/4 cup tomato sauce
1/4 cup Worcestershire sauce
2 tablespoons tomato paste
1 teaspoon ground cumin
2 teaspoons mixed dried herbs
200g carrots, peeled and grated
2 celery sticks, thinly sliced
Freshly ground black pepper
2 tablespoons sweet chilli sauce

1. Preheat the oven at 200ºC for 10 minutes.
2. Lightly grease a 20cm x 10cm loaf pan with vegetable oil and base line with bake paper.
3. Combine remaining ingredients in a large bowl, mix well. Press the mixture firmly into the prepared pan, ensure that the top is level.
4. Bake at 160ºC for 1 1/4 hours or until cooked and golden brown.
5. Drain excess liquid from the loaf pan. Cover meat loaf loosely with foil and allow to stand for 15 minutes before turning out. Remove bake paper and turn upright before slicing.

Serve warm or cold.

Vegetable lasagne

MAKES 4-6 SERVES

1 small eggplant, sliced lengthways
1/2 cup light olive oil
Vegetable Sauce:
2 onions, peeled, diced
125g mushrooms, sliced
1 red capsicum, diced
1/4 cup tomato paste
400ml prepared tomato pasta sauce
1 cup red wine
2 tablespoons pesto sauce
Béchamel Sauce:
80g butter
1/4 cup plain flour
2 cups milk
300g cottage cheese
1/4 teaspoon cayenne pepper
Salt and freshly ground black pepper, to taste
250g dried lasagne sheets
350g English spinach
1 cup tasty cheese, grated

1. Select the 'Grill' function and preheat for 5 minutes.
2. Brush both sides of the eggplant slices lightly with oil and place into the baking pan.
3. Grill eggplant until softened and lightly browned, turn once during cooking. Remove from oven and drain on paper towel.
4. Heat the remaining oil in a saucepan over medium heat. Add the onion, mushrooms and capsicum and cook for 3 minutes or until soft. Stir in the tomato paste, pasta sauce, wine and pesto. Bring to the boil, reduce heat and simmer for 20 minutes or until mixture thickens.
5. In a separate saucepan, melt the butter over medium heat. Add the flour and cook for 2 minutes. Remove from the heat, gradually stir in the milk, return to the heat and cook for 10 minutes or until sauce boils and thickens. Add the cottage cheese and simmer for 2 minutes. Season with cayenne, salt and pepper, if desired. Reserve 1 cup of Bechemel Sauce.
6. Lightly grease a 2-litre casserole dish. Ensure casserole dish is a suitable type and size to use in the Pizza Oven.
7. Spoon 1/2 cup of the vegetable sauce over the base of the dish. Top with pasta sheets. Layer half the remaining vegetable sauce, spinach, eggplant and béchamel sauce, top with lasagne sheets. Repeat with remaining ingredients. Spread the reserved béchamel sauce over the pasta sheets and top with grated cheese.
8. Bake at 180°C for 30-40 minutes or until cooked and golden brown.
9. Remove from oven and allow to stand for 10 minutes.

Serve hot with green salad and crusty rolls.

Potato and onion gratin

MAKES 4-6 SERVES

20g butter, melted
6 medium (about 800g) potatoes, peeled, thinly sliced
1 large Spanish onion, peeled, sliced
Freshly ground black pepper, to taste
1 cup milk
100g grated cheese
$^{2}/_{3}$ cup dried breadcrumbs

1. Preheat the oven at 200ºC for 10 minutes.
2. Lightly grease a 5-cup shallow baking dish with the butter. Ensure the dish is a suitable type and size for the Pizza Oven.
3. Layer the potato and onion in the dish, season with pepper if desired, pour over the milk and sprinkle the top evenly with cheese and breadcrumbs.
4. Bake at 180°C for 30-35 minutes or until cooked and golden brown.

Serve hot as an accompaniment.

Baked jacket potatoes

MAKES 4 SERVES

4 medium potatoes, washed
Vegetable oil, for brushing
Salt, if desired

1. Preheat the oven at 180ºC for 10 minutes.
2. Pierce potatoes all over with a fork or skewer. Brush with oil and sprinkle with salt for crispy skin potatoes, if desired.
3. Place the potatoes into the baking pan.
4. Bake at 160ºC for 40-45 minutes or until cooked when tested.

Some potato types and sizes may require shorter or longer cooking times. To conduct heat more effectively and reduce the baking time, insert a metal skewer through the centre of each potato before placing into the oven.

Note

For Jacket Potatoes with Fillings

1. Combine filling ingredients.
2. Make a deep cross-cut in each cooked potato. Squeeze gently to open. Spoon on selected topping or scoop out potato, mash with topping then refill potato.
3. Select the 'Grill' function and grill for 5 minutes or until topping has softened and heated through.

Suggested Fillings:

Dutch Treat
1/2 cup grated Gouda or Edam cheese
2 slices ham, chopped
2 spring onions, finely chopped
1 tablespoon sour cream

Greek Fiesta
4 spinach leaves, washed, cooked and chopped
100 g feta cheese, crumbled
2 tablespoons pine nuts
Freshly ground black pepper, to taste

Corn cobs

MAKES 2-4 SERVES

8 fresh corncobs, husks removed
2 teaspoons grated lemon rind
1/2 cup lemon juice
2 tablespoons olive oil
1 tablespoon sweet chilli sauce
1 teaspoon sesame oil

1. Cut corncobs in half. Combine corn with remaining ingredients. Cover and refrigerate for several hours.
2. Select the 'Grill' Setting and preheat the oven for 5 minutes.
3. Drain the marinade from the corncobs and reserve. Place corncobs into baking pan.
4. Grill corncobs for 5-10 minutes, turning and brushing frequently with reserved marinade.

Serve hot.

Stuffed capsicums

MAKES 2-4 SERVES

1 tablespoon butter
1 onion, peeled and finely chopped
1 bacon rasher, finely chopped
1 1/2 cups cooked rice or couscous
1 teaspoon dried basil
1/2 teaspoon dried marjoram
Pepper and salt, if desired
4 small capsicums, stalks removed and deseeded
1 cup vegetable stock

1. Preheat oven at 180°C for 5 minutes.
2. Melt butter in a saucepan, saute onion and bacon 2-3 minutes.
3. Stir in rice, basil and marjoram. Season with pepper and salt.
4. Spoon rice mixture evenly into capsicums.
5. Place capsicums into baking pan, pour in vegetable stock.
6. Bake at 160°C for 20-30 minutes or until capsicums have softened.

Quiche lorraine

MAKES 4-6 SERVES

1 sheet frozen shortcrust pastry, thawed
1 tablespoon light olive oil
8 shallots, thinly sliced
1/2 cup finely chopped onion or leek
4 rashers bacon, rind removed, diced
150g grated cheddar cheese
4 x 60g eggs
1 cup milk
2 tablespoons chopped fresh chives

1. Line a 18cm pie dish with the pastry sheet, trim and discard excess pastry. Ensure the pie dish is a suitable type and size for use in the Pizza Oven. Refrigerate for 10 minutes.
2. Preheat the oven at 200°C for 10 minutes.
3. Prepare the pastry for blind baking by covering the pastry with a sheet of bake paper, fill with 1 1/2 cups dry rice.
4. Bake the pastry at 180°C for 10 minutes. Remove the rice and bake paper and bake a further 5 minutes or until golden.
5. Heat the oil in a frying pan over medium heat. Add the shallots, onion and bacon cook for 5 minutes or until golden. Drain on paper towel.
6. Spread the bacon mixture and cheese evenly over the pastry base. Whisk the eggs, milk and chives together and pour over the bacon mixture. Return the pie dish to the oven.
7. Bake at 180°C for 30-35 minutes or until the filling is set.

Serve hot or cold with salad.

Kumera scones

MAKES 12 SERVES

2 1/2 cups self-raising flour
1/2 teaspoon dried chives
80g butter, chilled, chopped
1 x 60g egg, lightly beaten
1/4 cup milk
1 cup cooked mashed kumera
Extra milk, for glazing

1. Preheat the oven at 200ºC for 10 minutes
2. Sift the flour into a large mixing bowl. Stir in the chives. Rub in the butter into the flour, with fingertips, until the mixture resembles fine breadcrumbs.
3. Combine the egg, milk and kumera add to the flour mixture. Stir with a flat bladed knife until mixture forms into a dough. Knead lightly on a lightly floured surface. Press dough out to 2cm - thick. Use a 5cm round cutter to cut into 12 rounds.
4. Place the rounds onto to lightly greased baking pan. Brush the tops with milk.
5. Bake at 180ºC for 15 minutes or until scones are cooked and golden brown. Remove from oven and turn out onto a wire rack.

Serve warm with butter.

Chocolate muffins

MAKES 12 SERVES

20g butter, melted, for greasing
2 cups self-raising flour
1/2 teaspoon baking powder
1/4 cup cocoa powder
3 tablespoons caster sugar
1 cup dark choc bits
1 x 60g egg, lightly beaten
1 cup + 1 tablespoon milk
50g butter, melted

1. Preheat the oven at 180ºC for 10 minutes.
2. Lightly grease 6 x 1/2 cup capacity muffin pans with melted butter. Ensure the muffin pan is a suitable size for the Pizza Oven. Six ramekins greased and lined with paper muffin cups are suitable.
3. Sift the flour and cocoa together into a large bowl. Stir in caster sugar and choc bits, mix well.
4. Combine the egg, milk and butter and pour into the dry ingredients. Mix until just combined.
5. Spoon half the mixture into the muffin pans until two-thirds full.
6. Bake at 160ºC for 20 minutes or until muffins are cooked when tested. Turn muffins out onto a wire rack to cool slightly.
7. Repeat with remaining mixture.

Serve warm.

Apple and blackberry crumble

MAKES 2-4 SERVES

2 cups cooked apple, drained
1 x 425g can blackberries, drained
1 cup plain flour
2 tablespoons desiccated coconut or rolled oats
½ cup brown sugar, firmly packed
1 teaspoon ground cinnamon
50g butter, chopped

1. Preheat the oven at 180ºC for 5 minutes.
2. Combine the apple and blackberries and place into a 16cm ovenproof dish. Ensure the dish is a suitable type and size for the Pizza Oven.
3. Mix together the flour, coconut, sugar and cinnamon. Rub butter into the dry ingredients with fingertips until the mixture resembles coarse breadcrumbs.
4. Spread crumble mixture over apple mixture.
5. Bake at 160ºC for 20-25 minutes or until apple mixture is hot and the crumble topping is crisp and golden brown. Serve with lightly whipped cream or ice cream.

Vanilla butter cake

125g butter, softened
¾ cup caster sugar
1½ teaspoons vanilla essence
2 x 60g eggs
2 cups self-raising flour
½ cup milk

1. Preheat the oven at 180ºC for 10 minutes. Grease and line a 20cm round or 25cm x 15cm loaf pan.
2. Cream butter and sugar until light and fluffy. Add vanilla and eggs, one at a time, beating well after each addition until well combined.
3. Gradually fold in flour and milk alternately to form a smooth batter.
4. Spoon mixture into prepared pan.
5. Bake at 160ºC for 30-35 minutes or until cooked when tested.
6. Turn cake out onto a wire rack to cool. When cold, dust top with icing sugar or spread with vanilla icing.

Variations:

Coconut cherry cake
½ cup desiccated coconut
1 cup glace cherries, washed, dried and lightly dusted with flour

To Step 2: Also fold in coconut and glace cherries.

Orange poppy seed cake
½ cup orange juice
½ cup poppy seeds

To Step 2: Omit the milk, fold in orange juice and poppy seeds.

Moroccan spiced toast

MAKES 2-4 SERVES

2 x 60g eggs, beaten
1/2 cup milk
1/2 teaspoon vanilla extract
1/4 cup caster sugar
1 tablespoon ground cinnamon
1 teaspoon ground nutmeg
4 slices French stick bread, thickly sliced diagonally

1. Select 'Grill' function and preheat grill for 5 minutes.
2. Combine eggs, milk and vanilla extract, mix well.
3. Combine sugar, cinnamon and nutmeg, set aside.
4. Dip both sides of bread slices into egg mixture, then into sugar and spice mixture. Place onto grill rack inserted into baking pan.
5. Grill bread slices for 5 minutes or until lightly golden brown. Turn and grill another 5 minutes or until golden.

Serve warm with coffee.

Focaccia-style pizza

MAKES 2 SERVES

1/3 cup tomato paste
2 pieces Focaccia bread (approx. 15cm x 10cm), cut in half
1 tomato, sliced
1 onion, sliced
60g sliced salami
1/2 cup sliced green capsicum
60g button mushrooms, sliced
1 teaspoon dried Italian herbs
1 cup grated mozzarella cheese

1. Select the 'Grill' function and preheat for 5 minutes.
2. Spread the tomato paste evenly over the open focaccia slices.
3. Arrange tomato, onion, salami, capsicum and mushrooms evenly over focaccia slices. Sprinkle with herbs and cheese.
4. Grill 2 prepared slices for 5-10 minutes or until topping has softened and cheese melted. Repeat with two remaining focaccia slices.

Serve Hot.

Open sandwich melts

MAKES 2 SERVES

2 tablespoons mayonnaise
4 slices thick rye, wholemeal or grain bread (lightly toasted if desired)
4 cooked asparagus spears, mashed
2 cups cooked diced chicken or
1 x 440g can chunky tuna, drained
2 tablespoons fresh herbs, finely chopped
1 1/2 cup shredded cheddar cheese
1/4 cup pine nuts

1. Select the 'Grill' function and preheat for 5 minutes.
2. Spread mayonnaise evenly over bread slices. Place asparagus on top.
3. Spoon chicken or tuna over asparagus. Sprinkle with herbs, cheese and pine nuts.
4. Grill for 5-10 minutes or until cheese has melted and nuts have lightly browned.

Repeat with two remaining open sandwiches.

Bruschetta

MAKES 2-4 SERVES

4 slices light rye or french stick bread, thickly sliced diagonally
1 clove garlic, cut in half
2 tablespoons olive oil
1 cup finely chopped deseeded tomato
1 cup finely chopped Spanish onion
1 tablespoon olive oil
1 teaspoon dried marjoram leaves
1 teaspoon light brown sugar

1. Brush both sides of bread with olive oil, rub cut surface of garlic over bread.
2. Select the 'Toast' function and toast bread until light golden brown.
3. Combine tomato and onion.
4. Combine olive oil, marjoram and brown sugar, mix well. Stir into tomato mixture.
5. Spoon tomato mixture evenly onto toasted bread slices.

Serve immediately.

Garlic or herbed bread

MAKES 2-4 SERVES

50g butter, softened
2 cloves garlic, crushed or
1 tablespoon finely chopped fresh herbs
4 slices light rye or french stick bread, thickly sliced

1. Select the 'Grill' function and preheat for 5 minutes.
2. Combine butter and garlic or herbs. Brush onto both sides of bread slices.
3. Place bread slices onto grill rack inserted into baking tray.
4. Grill bread slices 2-3 minutes or until golden brown, turn bread slices over and grill 2-3 minutes or until golden brown.

Serve immediately.